

Dungeness Crab

A world standard for premium crab, sweet, flavorful and semi-nutty, Dungeness has been likened to the shellfish version of an artichoke heart. Some compare the crab's meat to that of a Maine (American) lobster, but more tender. Leg meat is slightly firmer than body meat. Live Dungeness crabs are purplish-brown in color. When cooked, the shell turns bright orange. The cooked meat is opaque white. The meat can be used in seafood stews or soups, sautés, salads and appetizers, in bisques, creamed dishes, salads and casseroles.



Product Details

Pack Size	Various
Cooking Methods	Boil, Steam
Texture	Medium
Flavor	Moderate
Availability	December - July
Scientific Name	Cancer magister
Location	Canada, United States